

Entrées

	small/large
Homemade Soup Served with crusty bread (please enquire with our team)	\$12
Oysters Kilpatrick With smoked bacon and Worcestershire sauce	\$18 / \$32
Oysters Natural OR with coriander, lime, garlic and chilli	\$15 / \$26
William's Caesar Salad With cos lettuce, marinated king prawns, crispy pancetta, sour dough garlic croutons, traditional dressing and shaved pecorino cheese	\$17/ \$24
Carpaccio Style New Zealand Smoked King Salmon Served with baby capers, celery, fried shallots and horseradish aioli	\$17/ \$24
Goat Cheese Tart Baked and served with dressed vine ripe cherry tomatoes, pesto oil, daikon and crispy salad	\$16/ \$22
Cajun Mediterranean Chicken Salad served with grilled vegetables, feta cheese, olives, tomato, cornichon and balsamic vinaigrette	\$16/ \$22
Risotto (V) With wild mushroom, tomato, spinach, crumbed feta and dill oil	\$16 / \$22
"Aloo Gobi" (V) Potato, cauliflower curry, cooked in a mild sauce, with steamed basmati rice, mango pickles, raita and pappadum	\$16 / \$22
Orecchiette Pasta (V) Tossed in garlic, basil, char grilled vegetables, tomato concasse and served with shaved parmesan	\$16 / \$22
Egg Noodles (V) Wok fried with tofu, served with Asian greens, finished with soy sauce, garlic, and sesame oil	\$16 / \$22

Sides

Steamed seasonal vegetables with garlic olive oil	\$6
Thick cut style fries served with either tomato OR sweet chilli sauce	\$6
Creamy mash potato with nut brown butter	\$6
Rocket salad with parmesan and lemon oil	\$6
Steamed rice	\$6
Freshly baked garlic bread	\$6

Mains

Terrine of Chicken		\$29
Grilled in five spices served on potato pea mash, with glazed baby carrots and pommery mustard sauce		
Rack of Lamb		\$34
Cooked to perfection served with smoked eggplant, prosciutto, artichoke salad and caramelised onion		
New Zealand King Salmon		\$32
Prepared in mustard oil, crumbed with cheese, served with rosti potato, vegetable noodles and balsamic glaze with pesto		
From The Grill		
Our beef is sourced from the best of Australian Fine Cuts, and is dry aged for 28 days for additional flavour, tenderness and enhanced meal experience.		
To further complement the taste our, Executive Chef, bastes all meats in a herb & spice recipe which infuses flavour and moisture during the grilling process.		
All our grilled meals are served with homemade Potato Rosti , Yorkshire Pudding, and with your choice of one sauce as a condiment. Please select one sauce from the below selection.		
Eye Fillet - 200 gms	\$33	
The most tender and lean cut of beef		
Porterhouse - 200 gms	\$30	
Thick cut tender beef with marble		
Rib Eye - 350 gms	\$34	
Cube rolled and marbled for that extra flavour		
Rib Eye on the Bone - 500 gms	\$42	
Big cut and richly marbled beef		
Eye Rump - 250 gms	\$34	
Tender lean beef cut		
New York Striploin - 350 gms	\$34	
Rich and tender in texture		
T-Bone Steak - 400 gms	\$34	
T shaped with different beef cuts		
Beef Ribs	\$30	
Tender juicy ribs		
Lamb Cutlets	\$34	
Marinated and seasoned five points of chops		
Chicken Size 8- Half OR Whole	\$24 / \$32	
Free range		
Pork Belly Strips-250 gms	\$30	
Marinated and grilled to perfection		
Fish - Market Fish of the Day	\$32	
Simply grilled (please enquire with our team)		
King Prawns	\$37	
Butterflied five crispy prawns		

Sauce Selection (Additional sauce \$3)

- Creamy Seeded Mustard Sauce
- Port Wine Jus
- Green Peppercorn Sauce
- Portuguese Peri Peri Sauce
- Béarnaise Sauce
- Home Made BBQ Sauce
- Café de Paris Butter

V- Vegetarian

Please advise our team of any food allergies

All prices inclusive of GST

House Favourites

Homemade Chicken Parmagiana With ham, napoli sauce, cheese, served with rosti potato and homemade coleslaw salad	\$28
Fish and Chips Beer battered with chunky fries, homemade coleslaw and remoulade sauce	\$28
Deluxe Beef Burger Gippsland beef with beetroot relish, halloumi cheese, fried egg, served with chunky fries and homemade coleslaw salad	\$22
10" Spanish Pizza With chorizo sausage, baby spinach, roast tomato topped with pine nuts	\$22
Three Layer Club Sandwich With chicken, mayonnaise, bacon, lettuce, tomato, egg, chunky fries and homemade coleslaw salad	\$22
Country Style Beef and Mushroom Pie Flavoured with fresh herbs and tokay wine served with fresh garden salad	\$22

Dessert

Poached Pears In cinnamon and anise, served with biscotti, vanilla ice cream and port wine	\$12
Chocolate and Blueberry Fondant Served with rum & raisin ice cream, raspberry coulis and toffee	\$15
Cake of the Day Served with crème fraiche (Kindly ask our friendly team)	\$15
Ice Cream Your choice of one scoop of chocolate, vanilla and strawberry ice cream topped with fruit compote	\$12
Cheese Platter With Pere Toinou Camembert, Saint Porto Washed Rind, and Willow Grove Dynasty Blue served with fig paste, cranberries and lavosh	\$18

William's

BAR • CAFE

Sparkling Wine

Rothbury Estate Brut Cuvee Hunter Valley, NSW	\$6.80/ \$33.00
Paul Louis Blanc de Blanc Loire Valley, France	\$9.50/ \$46.00
Yarra Burn Pinot Noir Chardonnay Yarra Valley, VIC	\$57.00

White Wine

Rothbury Estate Semillon Sauvignon Blanc Hunter Valley, NSW	\$6.80/ \$33.00
Matua Valley Sauvignon Blanc Hawke's Bay, NZ	\$8.50/ \$41.00
Nobilo Sauvignon Blanc Marlborough NZ	\$38.00
Rothbury Estate Chardonnay Hunter Valley, NSW	\$6.80/ \$33.00
Geoff Merrill Chardonnay McLaren Vale, SA	\$9.50/ \$46.00
Lindemans Riesling South Eastern Australia	\$7.00/ \$34.00
Rosemount Diamond Label Pinot Grigio South Eastern Australia	\$8.00/ \$39.00
West Cape Howe Viognier Great Southern Region, WA	\$9.50/ \$46.00
Annie's Lane Moscato Clare Valley, SA	\$46.00
Hardy's Fruity White (Sweet) South Eastern Australia	\$6.80/ \$33.00

Rosé

Fifth Leg Rosé Western Australia	\$43.00
--	---------

Red Wine

Rothbury Estate Shiraz Cabernet Hunter Valley, NSW	\$6.80/ \$33.00
Aerin's Vineyard Shiraz Heathcote, VIC	\$9.00/ \$43.00
Penfold Koonunga Hill Bin "76" Shiraz Cabernet South Australia	\$49.00
Geoff Merrill Cabernet Sauvignon McLaren Vale, SA	\$11.00/ \$54.00
St Huberts "The Stag" Pinot Noir Yarra Valley, VIC	\$54.00
Passing Clouds Pinot Noir Yarra Valley, VIC	\$69.00
Wolf Blass Yellow Label Merlot South Australia	\$9.00/ \$43.00
West Cape Howe Tempranillo Western Australia	\$10.50/ \$49.00

From the Cellar

Subject to availability

Maison de Grand Esprit Les Petites Vignettes Pinot Noir, 2007 Burgundy, France	\$62.00
Wolf Blass Grey Label Shiraz, 2008 McLaren Vale, SA	\$89.00
Wynns Black Label Cabernet Sauvignon, 2008 Coonawarra, SA	\$78.00
Leo Buring Riesling Eden Valley, SA	\$47.00
Penfold Bin 311 Chardonnay, 2008 Tumbarumba, NSW	\$85.00
Heemskerk Chardonnay, 2006 Derwent Valley, TAS	\$104.00
Annie's Lane Semillon Sauvignon Blanc Clare Valley, SA	\$46.00
Wolf Blass Gold Label Riesling, 2008 Clare Valley, SA	\$59.00
Maison de Grand Esprit Les Petites Vignettes Sauvignon Blanc Loire Valley, France	\$47.00

William's

BAR • CAFE

Beers

Local Beer

Carlton Draught	\$ 7.00
Victoria Bitter	\$ 7.00
Pure Blonde	\$ 7.00
Crown Lager	\$ 7.50
Cascade Premium	\$ 7.50

Light Beer

Cascade Premium Light	\$ 6.50
Boag Premium Light	\$ 6.50

Imported Beer

Heineken (Holland)	\$ 8.00
Becks (Germany)	\$ 8.00
Corona (Mexico)	\$ 8.00
Asahi (Japan)	\$ 8.50
Stella Artois (Belgium)	\$ 8.50

Spirits

House Spirits

Karloff Vodka	\$ 7.00
Black Douglas Scotch	\$ 7.00
Cougar Bourbon	\$ 7.00
Prince Albert Gin	\$ 7.00
Bacardi	\$ 7.00
Bundaberg Rum	\$ 7.00

Spirits

Premium Spirits

Whisky

Johnnie Walker Red	\$ 8.00
Southern Comfort	\$ 8.00
Canadian Club	\$ 8.00
Wild Turkey	\$ 8.00
Jim Beam	\$ 8.00
Jameson	\$ 8.00
Johnnie Walker Black	\$ 10.00
Glenfiddich	\$ 10.00
Chivas Regal	\$ 10.00
Makers Mark	\$ 10.00
Hennessy	\$ 12.00

Vodka

Absolute, Smirnoff	\$ 8.00
--------------------	---------

Gin

Bombay Sapphire, Tanqueray	\$ 8.00
----------------------------	---------

Rum

Coruba, Malibu	\$ 8.00
----------------	---------

Liqueur & Ports

Tia Maria, Baileys, Galliano, Frangelico, Kahlua, Cointreau,	\$ 8.00
Grand Marnia, Chambord, Drambuie	\$ 10.00
Penfolds Club Port	\$ 10.00

Coffee & Other

Coffee & Tea

Mug/Soy/Mocha add \$0.50	
Cappuccino, Latte, Flat White	\$ 3.40
Macchiato (Short or Long)	\$ 3.40
Short or Long Black	\$ 3.40
Hot Chocolate	\$ 3.50
Tea (English Breakfast, Earl Grey, Peppermint, Camomile and Green Tea)	\$ 3.20

Cold Drinks

Ice Coffee	\$ 5.50
Milkshake	\$ 6.00
Spider	\$ 5.00
Post-Mix Soft Drinks (Coke, Diet Coke, Sprite, Lemon Squash, Tonic, Dry Ginger)	\$ 3.00

Juice	\$3.50
-------	--------

Bottles

San Pellegrino Sparkling 500ml	\$ 5.50
Soft Drinks 390ml (Coke, Diet Coke, Sprite)	\$ 3.50
Mt Franklin 400ml	\$ 3.50

Cocktails

Espresso Martini

Vodka, Kahlua, Butterscotch Schnapps, Espresso

\$18.00

Mojito

Bacardi, Brown Sugar, Fresh Lime & Mint, Soda

\$15.00

Cosmopolitan

Vodka, Cointreau, Lime Juice, Cranberry Juice

\$17.00

Lychee Daiquiri

Paraiso, Bacardi, Lemon Juice, Lychee

\$18.00

Long Island Iced Tea

Vodka, Gin, Bacardi, Tequila, Cointreau, Lime Juice, Coke

\$18.00

Champagne Cocktail

Brandy, Sugar Cube, Angostura Bitter, Champagne

\$14.00

Margarita

Gold Tequila, Cointreau, Fresh Lime Juice

\$16.00

Fruit Tingle

Blue Curacao, Vodka, Grenadine, Lemonade

\$15.00

Toblerone

Frangelico, Kahlua, Baileys, Cream, Honey

\$17.00

Bloody Mary

Vodka, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Lemon Juice

\$14.00

(All prices inclusive of GST)